



# **THE RESTAURANT AND DRINKS MENU**

**Hôtel - Restaurant Les Méjeonnes  
9 chemin de la Méjeonne  
26230 Valaurie  
04.75.98.60.60**

## ***A word from Chef Metty TALASSIA***

*As Theodore Zeldin once said, "Gastronomy is the art of using food to create happiness."*

*It is with this purpose that I bring my expertise to your service at the Méjeonnes table, after traveling some roads in France, working alongside great chefs and at fine dining establishments.*

*I offer you a cuisine crafted with products selected from local suppliers and producers to ensure the freshest quality. I enhance all of this by using the techniques and classics of French cuisine acquired during my journey, adding a touch of modernity to dazzle your eyes, and a hint of exoticism from my Reunionese origin to take you on a journey through flavors.*

*My team and the restaurant staff will do everything possible to ensure you have an enjoyable moment of discovery.*

Due to the current economic situation, we inform our customers of a slight increase in our prices.

The list of allergens is available upon request.

All our dishes (including juices and sauces) are home-made from raw products.

Tax and service included

## **Chef's Suggestions for lunch and dinner**

### **To share**

**Local Platter – Cold cuts, cheeses, and condiments** **19.00€**

### **Starters**

**Mushroom and Colonnata bacon tartlet** **14.00€**

**Variation of beets and red berries, smoked mackerel with rosemary** **15,00€**

**Rum-marinated duck foie gras**  
Apple tart with vanilla and yuzu compote **22,00€**

### **Main Salads:**

**Gers Salad** **24,00€**  
Mesclun greens, confit gizzard, dried duck breast, foie gras, red berry vinaigrette

**Fresh Vegetarian Salad** **19,00€**  
Mesclun greens, artichoke, sun-dried tomato, avocado, mixed dried fruits

### **Fish Dishes:**

**Label Rouge lean pork loin** **29.00€**  
Sweet potato purée, sweet and sour peach sauce, Kafir sauce

### **Meat Dishes:**

**Beautiful Rib-Eye Steak,** **27.00€**  
Fries, sucrine, maître d'hôtel butter

**"Rabbit"** **28.00€**  
Paneed saddle with flax and chia seeds, shoulder in pastilla, coconut bean purée with Meaux mustard, prune juice.

**Wild boar pulled meat,** **32.00€**  
Médaille de foie gras, mousseline de céleri-rave, coing poché aux épices douces, sauce Grand-Veneur

**Desserts:** **12,00€**  
**Iced nougat from Coiron, red fruit coulis**

**Ghanaian chocolate soufflé, to be ordered at the beginning of the meal** **15,00€**  
Planting shooter

**Crunchy lemon, ginger-lemongrass coulis** **13,00€**  
Lemon cake with lemon curd

**Platter of mature cheeses, selected by the Chef** **10.00€**

## **Gourmet Menu at €36.00 for dinner only**

**Mushroom and Colonnata bacon tartlet**

**Or**

**Variation of beets and red berries,  
smoked mackerel with rosemary**

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**Label Rouge lean pork loin**

Sweet potato purée, sweet and sour peach sauce, Kafir sauce

**“Rabbit”**

Paneed saddle with flax and chia seeds, shoulder in pastilla, coconut bean purée with Meaux mustard, prune jus.

**\*\*\***

**Iced nougat from Coiron, red fruit coulis**

**Or**

**Crunchy lemon, ginger-lemongrass coulis  
Lemon cake with lemon curd**

**Children's menu at €14.00: Main Course and Dessert**

Tempura chicken or grilled or steamed fish, fries or seasonal vegetables

Ice cream/Sorbet

**Lunch Only :**

**Daily menu on slate at €29.00: Starter, Main course and Dessert**

**Half Daily Menu €23.00: Starter and Main course or Main course and Dessert**

**Express menu for €25.00: starter, main course or main course, dessert + 1 glass of wine and 1 coffee**